



Department of General Services  
Procurement Division  
707 Third Street, 2<sup>nd</sup> Floor  
West Sacramento, CA 95605-2811

State of California  
**CONTRACT NOTIFICATION**  
\*\*\*\*MANDATORY\*\*\*\*

CONTRACT NUMBER:	1-08-89-10
DESCRIPTION:	Pasta Products
CONTRACTOR(S):	ABC Ventures
CONTRACT TERM:	October 1, 2008 through September 30, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Dave Henning 916-375-4544 <a href="mailto:dave.henning@dgs.ca.gov">dave.henning@dgs.ca.gov</a>

\_\_\_\_\_ original signed \_\_\_\_\_  
Dion Campos, Food Acquisitions Manager

Date: **August 26, 2008**

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**Quick Reference Guide**

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

**State Contract Administrator:**

Administrator:	Dave Henning
Address:	DGS/Procurement Division 707 3 <sup>rd</sup> Street, 2 <sup>nd</sup> Floor, MS201 West Sacramento, CA 95605
Phone:	(916) 375-4544
Fax:	(916) 375-4439
Email Address:	dave.henning@dgs.ca.gov

**Supplier Contact Information:**

Contact:	Adam Clingerman
Address:	ABC Ventures 2411 Old Crow Canyon Road Ste 105 West Sacramento, CA 95605
Phone:	925-837-7400
Fax:	925-837-4999
Email Address:	abcv@ureach.com
Federal Employee Tax ID #:	contact state administrator
Office of Small Business and DVBE Certification #:	2645

**Terms of Contract:**

Offered Terms of Payment:	½% - 10 Days
FOB:	Destination
Minimum Order:	200 LBS Per Delivery
Product Price Terms:	Firm Fixed
Due Date of PO to Supplier:	15 days prior to delivery

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**General Terms & Conditions**

**1. SCOPE**

The State's contract with ABC Ventures is to provide Pasta Products at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-10. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Pasta Products to the State.

The contract term is for 1 Year. The State has the right to exercise the option to extend the contract for an additional 1 Year (or any portion thereof) upon mutual agreement with the contractor. Terms and conditions shall remain the same for the entire contract period including any extensions.

All contract extensions shall be time-based for the stated term and will not have limits to the amount of product quantities guaranteed during the extension term (Exception: see Contractors Guide No. 6).

**2. CONTRACT PRICING STRUCTURE**

All pricing is listed on Attachment, Cost Sheets  
All contract items are mandatory, there will be no exceptions.

**3. ORDERING PROCEDURE:**

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

**Contractor Ordering Information**

The ordering information for each contractor is listed in the Quick Reference Guide, Supplier Contact Information.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor shall then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

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**General Terms & Conditions continue...**

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65) that fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

If a new contract is not in place by the first day of the expiring month of this contract, purchase orders can be submitted up to the final day of contract expiration. Quantities should be relative to regular ordering patterns. Excessive quantities will be reviewed by the State and Contractor for acceptance. The Contractor will be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

Upon receipt of a Purchase Order - Std. 65 (P.O), each Contractor is required to send a copy of each customer's submitted P.O to the contract administrator.

**4. ORDER LIMITS**

The minimum order shall be **200 LBS** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

**5. ORDER ACKNOWLEDGEMENT**

The contractor shall provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement shall include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

**6. FREIGHT ON BOARD (F.O.B.) DESTINATION**

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

**7. EMERGENCY/EXPEDITED ORDERS**

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

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Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

**8. SHIPPED ORDERS/PRESERVATION, PACKAGING & PACKING**

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions. Handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving agency for storage.

Packaging and shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification. (Reference [www.nmfta.org](http://www.nmfta.org) for information; issue in effect at time of shipment.)

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:  
<http://www.documents.dgs.ca.gov/pd/modellang/GPnonIT0407.pdf>

**9. PALLETIZATION**

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

**10. QUALITY ASSURANCE**

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and

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disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

**11. INVOICING REQUIREMENTS**

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

**12. SPECIFICATIONS**

The offered product(s) must be in accordance with the attached bid specifications:

- 8920-08BS-015, Pasta Products, Enriched, dated 6/4/2008**
- 8920-08BS-016, Noodles, Egg, Enriched, dated 6/4/2008**

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

**13. PAYMENT**

Offered payment terms for this contract are as follows:

<b>Contractor</b>	<b>Terms</b>
ABC Ventures	½%, 10 Days

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than forty-five (45)

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days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

**14. PRICES**

Prices will be **firm fixed** for the duration of the contract, including any extensions.

**15. FORCED, CONVICT, AND INDENTURED LABOR**

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

**16. ATTACHMENTS**

- Contract Pricing
- State Specification(s)  
**8920-08BS-015, Pasta Products, Enriched, dated 6/4/2008**  
**8920-08BS-016, Noodles, Egg, Enriched, dated 6/4/2008**
- Nutritional Facts
- Kosher Certificates (if applicable)

**Agency/Users Guide**

**1. CONTRACT USAGE/RULES**

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- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at <http://www.pd.dgs.ca.gov/deleg/pamanual.htm> or may contact DGS/PD's Purchasing Authority Management Section by e-mail at [pams@dgs.ca.gov](mailto:pams@dgs.ca.gov).
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:
- State Department Name
  - Contact name
  - Telephone number
  - Mailing address
  - Facsimile number and e-mail address

Email the required information to the following DGS billing code contacts:

- [Marilyn.ebert@dgs.ca.gov](mailto:Marilyn.ebert@dgs.ca.gov) and
- [Wilson.lee@dgs.ca.gov](mailto:Wilson.lee@dgs.ca.gov)

## 2. DGS ADMINISTRATIVE FEES

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (For current fees you may click on "DGS Price Book" at: <http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm>.)

## Agency/Users Guide continue...

## 3. PROBLEM RESOLUTION

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The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues should immediately notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 3 days of occurrence.

**4. PURCHASE EXECUTION**

A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site: <http://www.dgs.ca.gov/osp> (select Standard Forms).

B. All State agencies will submit a copy of any executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)  
Attn: Data Entry Unit, Second Floor, MS 203  
707 Third Street, 2<sup>nd</sup> Floor North  
West Sacramento, CA 95605-2811

**5. PAYEE DATA RECORD**

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should an agency need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number
ABC Ventures	See contract administrator

**6. SMALL BUSINESS CERTIFICATION**

The small business (SB) certification(s) is listed below. Agencies can verify that the certifications are currently valid at the following website: <http://www.pd.dgs.ca.gov/smbus/default.htm>.

Contractor Name	OSDS Certification #
ABC Ventures	2645

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**7. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION**

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The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

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**Contractors Guide**

**1. DELIVERY INSTRUCTIONS**

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

**2. DELIVERY TIMELINES**

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

**3. CONTRACTOR REPORTING REQUIREMENTS**

The requirement to provide contract activity reports is a mandatory contract requirement that speaks to the issue of your firm being a responsible supplier to the State of California. The required reports shall be submitted to the State **monthly**, commencing on the 5<sup>th</sup> day of the proceeding month to the Contract Administrator. If the State does not receive the required reports by the required dates, your firm may be prevented from bidding on future bids until such time we receive these reports. A sample of this report is attached in Section VIII, Forms & Attachments, and Attachment 1. The State's form must be used (if you did not receive a copy, request a copy via email from the contract administrator). The report must be done in the State's Excel spreadsheet form, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. Invoice copies or list of purchase orders will not fulfill this requirement. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. Agency Billing Code
5. Line Item Number & Description
6. Quantity Ordered
7. Contract Cost Per Unit
8. Total Cost Line Item

The contractor must total each PO, each Institution, and a grand total for the complete month.

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**4. 30-DAY TERMINATION**

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

**5. QUANTITY**

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the contractor in the event of an emergency.

**6. CONTRACT DOLLAR VALUE**

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the State contract administrator immediately. The contractor is responsible for providing a written notification along with providing all usage reports for justification. The contract shall include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. At that time, the contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon.

The contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date. The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less 20% is expended, the contract may be extended, upon mutual State and Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

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**7. MODIFICATION OF CONTRACT**

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

At the discretion of the State, any contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

**8. EMERGENCY EXTENSION OPTION**

In the event of an emergency, the State upon mutual agreement with the contractor may extend the contract for up to one (1) additional year beyond the stated term and any noted extensions. Extensions during this period may occur in various increments until the establishment of a new contract (the total of the Emergency extension(s) terms shall not exceed one (1) additional year). All original Terms and Conditions shall remain the same during the extensions. Emergency Extension option may be exercised in the event that a replacement contract cannot be established due to the protest of Intent to Award, loss of key State procurement staff, or other circumstance that would otherwise cause an unanticipated disruption in the State contracting process.

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<b>Item</b>	<b>Unit</b>	<b>Commodity #</b>	<b>Description</b>	<b>Unit Price</b>
(1)	LB	8920-914-0121-8	<b>Pasta, Small Elbow Macaroni</b>	<b>\$.755</b>
		Manufacturer:	Zerega	
		Brand Offered:	Columbia	
		Packaging:	2/10 LB	
		Product Code:	8019-Col	
(2)	LB	8920-914-0120-6	<b>Pasta, Large Elbow Macaroni</b>	<b>\$.935</b>
		Manufacturer:	Zerega	
		Brand Offered:	Zerega	
		Packaging:	2/10 LB	
		Product Code:	8002-000	
(3)	LB	8920-914-0199-0	<b>Pasta, Small Shell Macaroni</b>	<b>\$.925</b>
		Manufacturer:	Zerega	
		Brand Offered:	Zerega	
		Packaging:	2/10 LB	
		Product Code:	9322-000	
(4)	LB	8920-914-0241-7	<b>Pasta, Medium Shell Macaroni</b>	<b>\$.903</b>
		Manufacturer:	Zerega	
		Brand Offered:	Zerega	
		Packaging:	2/10 LB	
		Product Code:	8321-000	

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Item	Unit	Commodity #	Description	Unit Price
(5)	LB	8920-914-0118-8	<b>Pasta, Lasagna</b>	<b>\$ 1.317</b>
		Manufacturer:	Zerega	
		Brand Offered:	Zerega	
		Packaging:	12 X 1 LB	
		Product Code:	5287-Zer	
(6)	LB	8920-914-0116-4	<b>Pasta, Ditalini</b>	\$ 1.687
		Manufacturer:	Zerega	
		Brand Offered:	Zerega	
		Packaging:	2/10 LB	
		Product Code:	8201-000	
(7)	LB	8920-914-0124-3	<b>Pasta, Spaghetti</b>	\$ .755
		Manufacturer:	Zerega	
		Brand Offered:	Columbia	
		Packaging:	2/10 LB	
		Product Code:	8039-000	
(8)	LB	8920-914-0204-1	<b>Pasta, Alphabet Macaroni</b>	\$ 1.00
		Manufacturer:	Zerega	
		Brand Offered:	Zerega	
		Packaging:	2/10 LB	
		Product Code:	9481-000	

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Cost Sheets

<b>Item</b>	<b>Unit</b>	<b>Commodity #</b>	<b>Description</b>	<b>Unit Price</b>
(9)	LB	8920-914-0125-5	<b>Pasta, Tagliarini</b>	\$ .925
		Manufacturer:	Zerega	
		Brand Offered:	Zerega	
		Packaging:	2/10 LB	
		Product Code:	9722-000	
(10)	LB	8920-914-0123-1	<b>Pasta, Medium Egg Noodle</b>	\$ 1.040
		Manufacturer:	Zerega	
		Brand Offered:	Patria	
		Packaging:	2/5 LB	
		Product Code:	3039-Pat	
(11)	LB	8920-921-0140-1	<b>Pasta, Rotelle Spiral Macaroni</b>	\$ .797
		Manufacturer:	Zerega	
		Brand Offered:	Columbia	
		Packaging:	2/10 LB	
		Product Code:	8135-Col	



# STATE OF CALIFORNIA

## Bid Specification

8920-08BS-015

### Pasta Products, Enriched

#### 1.0 SCOPE

This bid specification establishes requirements for enriched pasta products packed in commercially acceptable containers suitable for use by State of California Institutions.

#### 2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### 3.0 REQUIREMENTS

- 3.1 Ingredients used in the pasta products shall be durum wheat semolina and water. The products shall be in accordance with the U.S. Standard of Identity for Enriched Macaroni Products, 21 Code of Federal Regulations (CFR), Part 139.115.
- 3.2 The product appearance shall not be materially affected by an aggregate of black specks that are larger than 1/32 inch in diameter.
- 3.3 The product shall not contain grossly distorted units or units cracked in a checkered pattern exceeding 10 percent of the product's surface.
- 3.4 When prepared as directed on the package, the product shall possess a characteristic flavor, odor, and color. The cooked product shall be free from objectionable flavor and odor (rancid, musty, bitter, sour, etc.).
- 3.5 When prepared as directed on the package, the product shall be firm but tender, not mushy or sticky texture.
- 3.6 The cooked product shall not break up during cooking and shall not adhere in a mass that cannot be separated with a fork or similar utensil.
- 3.7 The product shall be manufactured and packaged not more than 45 days before shipment.

#### 4.0 PRODUCT DESCRIPTIONS

##### 4.1 Macaroni, Elbow Form

The unit of elbow macaroni shall be elbow-shaped with the following dimensions:

Thickness	0.030 to 0.050 inch
Diameter (outside)	0.160 to 0.200 inch
Length (outer curvilinear)	1/4 to 1-1/2 inches

#### 4.2 **Macaroni, Rigatoni Form**

The unit of rigatoni shall be tubular-shaped with ribbed surface and shall have the following dimensions:

Thickness	0.036 to 0.54 inch
Diameter (outside)	0.48 to 0.680 inch
Length	1-1/4 to 1-1/2 inches

#### 4.3 **Macaroni, Shell Form**

The unit of shell macaroni shall be seashell-shaped with the following dimensions:

Size	Thickness	Length
Large	0.030 to 0.060 inch	1-1/4 to 1-3/4 inches
Medium	0.030 to 0.060 inch	3/4 to 1-1/8 inches
Small	0.030to 0.060 inch	7/16 to 5/8 inch

#### 4.4 **Macaroni, Mostaccioli Form, Plain or Rigati Style**

The unit of mostaccioli shall be round shaped with diagonal cut ends. The following specified dimensions may be for either plain or ridged (rigati) mostaccioli: (Up to 5 percent pinched ends are allowable.)

##### **Style A – Plain**

##### **Style B - Rigati**

Thickness	0.035 to 0.051 inch
Diameter (outside)	0.27 to 0.43 inch
Length	1-1/2 to 2-1/2 inches

#### 4.5 **Macaroni, Rotini or Rotelle Form**

The unit of rotini or rotelle shall be spiral or twist-shaped with the following dimensions:

Thickness	0.03 to 0.06 inch
Diameter (outside)	0.33 to 0.55 inch
Length	1 to 1-3/4 inches

#### 4.6 **Spaghetti, Long Form**

The unit of spaghetti shall be solid and cylindrical shaped with the following dimensions:

Diameter	0.055 to 0.083 inch
Length	8-1/2 to 11 inches

#### 4.7 **Vermicelli, Long Form**

The unit of vermicelli shall be solid and cylindrical-shaped with the following dimensions:

Diameter	0.040 to 0.059 inch
Length	8-1/2 to 11 inches

#### 4.8 **Lasagna, Noodles, Curl or Flat Form**

**Style A - Curl Lasagna Noodles:** The two long edges shall be ruffled throughout the length of the unit with the following dimensions:

Thickness	0.037 to 0.054 inch
Width	2-1/2 inches $\pm$ 1/2 inch
Length	9-3/4 inches $\pm$ 3/4 inch

**Style B - Flat Lasagna Noodles:** The edges shall be cut straight.

Thickness	0.040 to 0.054 inch
Width	1-1/2 inches $\pm$ 1/8 inch
Length	9-1/2 inches $\pm$ 1/4 inch

#### 4.9 **Ditalini (Salad Macaroni)**

The unit of ditalini shall be a short tubular shape approximately 0.25" long that is suitable for use in salads and soups.

#### 4.10 **Tagliarini / Fettuccine**

The unit of tagliarini shall be a long, flat, thin-shaped pasta approximately 0.125" wide suitable for serving with specialty sauces.

### 5.0 **ANALYTICAL REQUIREMENTS**

When tested in accordance with the latest edition of the Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC), the pasta products shall conform to the following analytical requirements:

Carotenoid color	3.5 ppm minimum
Moisture	13 percent maximum
Ash <b>1/</b>	1.1 percent maximum
Protein (N x 5.7) <b>1/</b>	12.0 percent minimum

**1/** Percent ash and protein shall be calculated on a moisture-free basis.

### 6.0 **PRESERVATION, PACKAGING, PACKING, LABELING AND MARKING**

#### 6.1 **Unit Packages:**

Products shall be packaged in non-toxic, non-odorous sealed plastic bags. Unit quantity shall be not less than 5 nor more than 30 lbs. manufacturer's standard unit or as specified on the Invitation for Bid.

#### 6.2 **Shipping Containers:**

The shipping containers shall be 30 lbs. maximum net weight. All seams and end flaps of each shipping carton shall be taped securely to prevent insect infestation or leakage of contents.



# STATE OF CALIFORNIA

## Bid Specification

8920-08BS-016

### Noodles, Egg, Enriched

#### 1.0 SCOPE

This bid specification establishes requirements for enriched egg noodles packed in commercially acceptable containers suitable for use by State of California Institutions.

#### 2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 All ingredients derived from egg shall be processed and labeled in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (7 CFR Part 57) as evidenced by the USDA egg products inspection shield on the label.

#### 3.0 SALIENT CHARACTERISTICS

- 3.1 The egg noodles shall consist of dried ribbon-shaped or small or large bow-shaped units of dough made from durum wheat semolina and egg products of high quality. Water shall be used as the moistening ingredient.
- 3.2 The egg noodles shall be enriched as specified in the Standard of Identity for Enriched Noodle Products, 21 CFR Part 139.155.
- 3.3 The egg noodles appearance shall not be materially affected by an aggregate of black specks that are larger than 1/32 inch in diameter.
- 3.4 The egg noodles shall not contain grossly distorted units, ragged edges or cracks in a checkered pattern over more than 10 percent of the product surface.
- 3.5 When prepared as directed on the package, the egg noodles shall possess a characteristic flavor, odor, and color. The cooked egg noodles shall be free from objectionable flavor and odor (rancid, musty, bitter, sour, etc.).
- 3.6 When prepared as directed on the package, the egg noodles shall be firm but tender, not mushy or sticky texture.
- 3.7 The cooked egg noodles shall not break up during cooking and shall not adhere in a mass that cannot be separated with a fork or similar utensil.
- 3.8 The egg noodles shall be manufactured and packaged not more than 45 days before delivery.

**4.0 PRESERVATION, PACKAGING, PACKING, LABELING AND MARKING**

**4.1 Unit Packages**

Products shall be packaged in non-toxic, non-odorous sealed plastic bags. Unit quantity shall be a minimum of 5 lbs and not-to-exceed 30 lbs. or as specified on the Invitation for Bid.

**4.2 Shipping Container**

The shipping containers shall be 30 lbs. maximum net weight. All seams and end flaps of each shipping carton shall be taped securely to prevent insect infestation or leakage of contents.

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## ENRICHED MACARONI PRODUCTS

### NUTRITIONAL INFORMATION

per 100 grams:

Calories .....	367
Calories From Fat .....	18
Total Fat .....	2.1 g
Saturated Fat .....	0.4 g
<i>Trans</i> Fat .....	0.0 mg
Cholesterol .....	0.0 mg
Sodium .....	7.0 mg
Total Carbohydrates .....	74.0 g
Dietary Fiber .....	3.0 g
Sugars .....	4.1 g
Protein .....	13.0 g
Moisture .....	10.0 g
Ash .....	0.8 g
Vitamin A .....	0 IU
Vitamin C .....	0 mg
Calcium .....	16 mg
Iron .....	3.55 mg
Thiamin .....	1.21 mg
Riboflavin .....	0.39 mg
Niacin .....	6.53 mg
Folic Acid .....	0.24 mg

### MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count .....	50,000 / g Maximum
Coliforms .....	100 / g Maximum
Coagulase Staphylococcus .....	10 / g Maximum
Yeast and Mold .....	100 / g Maximum
<i>E. coli</i> .....	< 3 / g Maximum
Salmonella .....	Negative

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## ENRICHED EGG YOLK NOODLE PRODUCTS

### NUTRITIONAL INFORMATION

per 100 grams:

Calories .....	379
Calories From Fat .....	43
Total Fat .....	4.8 g
Saturated Fat .....	1.3 g
Trans Fat .....	0.0 mg
Cholesterol .....	118 mg
Sodium .....	14.0 mg
Total Carbohydrates .....	70.2 g
Dietary Fiber .....	2.8 g
Sugars .....	4.0 g
Protein .....	13.8 g
Moisture .....	10.0 g
Ash .....	1.18 g
Vitamin A .....	trace
Vitamin C .....	0 mg
Calcium .....	30 mg
Iron .....	3.68 mg
Thiamin .....	1.09 mg
Riboflavin .....	0.42 mg
Niacin .....	6.17 mg
Folic Acid .....	0.24 mg

### MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count .....	50,000 / g Maximum
Coliforms .....	100 / g Maximum
Coagulase Staphylococcus .....	10 / g Maximum
Yeast and Mold .....	100 / g Maximum
<i>E. coli</i> .....	< 3 / g Maximum
Salmonella .....	Negative

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## Custom Pasta Products

DATE: 7/15/2008

### PRODUCT SPECIFICATION

#### 8019-COL ENRICHED ELBOW MACARONI PATRIA LABEL

**INDREDIENTS:** Durum Semolina Flour (Wheat), Niacin, Iron (Ferrous Sulfate), Thiamin Mononitrate, Riboflavin, and Folic Acid.

**GENERAL:** All product shall be clean, properly dried, sound and free from foreign matter. Units shall retain their shape and be satisfactory in appearance and texture when cooked correctly.

Product shall be produced in accord with provisions of Federal Standards of Identity (Title 21 CFR, Part 139, Secs. 139.110 - 139.180) and Good Manufacturing Practice regulations and shall not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act.

**AVERAGE DIMENSIONS:**

Curvilinear Length:	1.00" ± 0.25" ✓
Outer Diameter:	0.183" ± 0.010" ✓
Wall Thickness:	0.045" ± 0.004" ✓

**MICROBIOLOGICAL:** See attached sheet.

**NUTRITIONAL INFORMATION:** See attached sheet.

**PACKAGING:** 2 x 10 lb. net pillow pack in corrugated container stacked 8 block with 64 cases per pallet.  
Case Cube: .784  
Case Dimensions: 17-7/8" x 12-3/8" x 6-1/8"

**STORAGE CONDITIONS:** Product should be stored in a clean, dry area at maximum temperature of 75 degrees Fahrenheit for up to 90 days. Shelf life is up to one year when protected from infestation. **Do not freeze.**

**RECOMMENDED COOK TIME:** 9-12 Minutes.

**REMARKS:** Wall thickness is measured using a point-to-point thickness gauge on broken pieces from the radius of curvature.

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## ENRICHED MACARONI PRODUCTS

<b>Nutritional Facts</b>	
Serving Size 2 oz. (56g)	
Servings Per Container About 160	
Amount Per Serving	
<b>Calories</b> 200	Calories from Fat 10
% Daily Value*	
<b>Total Fat</b> 1g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 41g	<b>14%</b>
Dietary Fiber 2g	<b>7%</b>
Sugars 2g	
<b>Protein</b> 7g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 10%
Thiamin 30%	• Riboflavin 10%
Niacin 15%	• Folic Acid 30%
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	• Carbohydrate 4 • Protein 4

## MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count .....	50,000 / g Maximum
Coliforms .....	100 / g Maximum
Coagulase Staphylococcus .....	10 / g Maximum
Yeast and Mold .....	100 / g Maximum
<i>E. coli</i> .....	None Detected
Salmonella .....	Negative

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## Custom Pasta Products

DATE: 7/15/2008

### PRODUCT SPECIFICATION

#### 8002-000 ENRICHED LARGE ELBOW MACARONI

**INGREDIENTS:** Durum Semolina Flour (Wheat), Niacin, Iron (Ferrous Sulfate), Thiamin Mononitrate, Riboflavin, and Folic Acid.

**GENERAL:** All product shall be clean, properly dried, sound and free from foreign matter. Units shall retain their shape and be satisfactory in appearance and texture when cooked correctly.

Product shall be produced in accord with provisions of Federal Standards of Identity (Title 21 CFR, Part 139, Secs. 139.110 - 139.180) and Good Manufacturing Practice regulations and shall not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act.

**AVERAGE DIMENSIONS:**

Curvilinear Length:	1.00" ± 0.25"
Outer Diameter:	0.200" ± 0.016"
Wall Thickness:	0.051" ± 0.004"

**MICROBIOLOGICAL:** See attached sheet.

**NUTRITIONAL INFORMATION:** See attached sheet.

**PACKAGING:** 2 x 10 lb. net pillow pack in corrugated container, stacked 8 block with 64 cases per pallet.

**STORAGE CONDITIONS:** Product should be stored in a clean, dry area at maximum temperature of 75 degrees Fahrenheit for up to 90 days. Shelf life is up to one year when protected from infestation. **Do not freeze.**

**RECOMMENDED COOK TIME:** 10-12 Minutes.

**REMARKS:** Wall thickness is measured using a point-to-point thickness gauge on broken pieces from the radius of curvature.

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## ENRICHED MACARONI PRODUCTS

<b>Nutritional Facts</b>	
Serving Size 2 oz. (56g)	
Servings Per Container About 160	
Amount Per Serving	
<b>Calories 200</b>	Calories from Fat 10
% Daily Value*	
<b>Total Fat 1g</b>	<b>2%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 0mg</b>	<b>0%</b>
<b>Total Carbohydrate 41g</b>	<b>14%</b>
Dietary Fiber 2g	7%
Sugars 2g	
<b>Protein 7g</b>	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 10%
Thiamin 30%	• Riboflavin 10%
Niacin 15%	• Folic Acid 30%
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	• Carbohydrate 4 • Protein 4

## MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count .....	50,000 / g Maximum
Coliforms .....	100 / g Maximum
Coagulase Staphylococcus .....	10 / g Maximum
Yeast and Mold .....	100 / g Maximum
<i>E. coli</i> .....	None Detected
Salmonella .....	Negative

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## Custom Pasta Products

DATE: 7/15/2008

### PRODUCT SPECIFICATION

#### 9322-000 ENRICHED SMALL MACARONI SHELLS

**INGREDIENTS:** Durum Semolina Flour (Wheat), Niacin, Iron (Ferrous Sulfate), Thiamin Mononitrate, Riboflavin, and Folic Acid.

**GENERAL:** All product shall be clean, properly dried, sound and free from foreign matter. Units shall retain their shape and be satisfactory in appearance and texture when cooked correctly.

Product shall be produced in accord with provisions of Federal Standards of Identity (Title 21 CFR, Part 139, Secs. 139.110 - 139.180) and Good Manufacturing Practice regulations and shall not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act.

**AVERAGE DIMENSIONS:**

<b>Extruded Length:</b>	0.875" ± 0.25"
<b>Width (tip-to-tip):</b>	0.435" ± 0.030"
<b>Wall Thickness (valley):</b>	0.044" ± 0.005" ✓

**MICROBIOLOGICAL:** See attached sheet.

**NUTRITIONAL INFORMATION:** See attached sheet.

**PACKAGING:** 20 lb. net corrugated container with poly liner stacked 8 block with 56 cases per pallet.  
Case Cube: .976  
Case Dimensions: 17-7/8" x 12-3/8" x 7-5/8"

**STORAGE CONDITIONS:** Product should be stored in a clean, dry area at maximum temperature of 75 degrees Fahrenheit for up to 90 days. Shelf life is up to one year when protected from infestation. **Do not freeze.**

**RECOMMENDED COOK TIME:** 9 - 11 Minutes.

**REMARKS:** Wall thickness is measured using a point-to-point thickness gauge.

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Custom Pasta Products

## ENRICHED MACARONI PRODUCTS

<b>Nutritional Facts</b>	
Serving Size 2 oz. (56g)	
Servings Per Container About 160	
Amount Per Serving	
<b>Calories 200</b>	Calories from Fat 10
% Daily Value*	
<b>Total Fat 1g</b>	<b>2%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 0mg</b>	<b>0%</b>
<b>Total Carbohydrate 41g</b>	<b>14%</b>
Dietary Fiber 2g	7%
Sugars 2g	
<b>Protein 7g</b>	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 10%
Thiamin 30%	• Riboflavin 10%
Niacin 15%	• Folic Acid 30%
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on Your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	• Carbohydrate 4 • Protein 4

## MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count .....	50,000 / g Maximum
Coliforms .....	100 / g Maximum
Coagulase Staphylococcus .....	10 / g Maximum
Yeast and Mold .....	100 / g Maximum
<i>E. coli</i> .....	None Detected
Salmonella .....	Negative

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## Custom Pasta Products

DATE: 7/15/2008

### PRODUCT SPECIFICATION

#### 8321-000 ENRICHED MEDIUM SHELLS

**INGREDIENTS:** Durum Semolina Flour (Wheat), Niacin, (Iron )Ferrous Sulfate), Thiamin Mononitrate, Riboflavin, and Folic Acid.

**GENERAL:** All product shall be clean, properly dried, sound and free from foreign matter. Units shall retain their shape and be satisfactory in appearance and texture when cooked correctly.

Product shall be produced in accord with provisions of Federal Standards of Identity (Title 21 CFR, Part 139, Secs. 139.110 - 139.180) and Good Manufacturing Practice regulations and shall not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act.

**AVERAGE DIMENSIONS:**

<b>Extruded Length:</b>	<b>1.375" ± 0.25"</b>
<b>Width (tip-to-tip):</b>	<b>0.820" ± 0.250"</b>
<b>Wall Thickness (valley):</b>	<b>0.050" ± 0.005"</b>

**MICROBIOLOGICAL:** See attached sheet.

**NUTRITIONAL INFORMATION:** See attached sheet.

**PACKAGING:** 2 x 10 lb. pillow pack in corrugated container 8 block with 56 cases per pallet.  
Case Cube: 1.168  
Case Dimensions: 17-7/8" x 12-7/8" x 9-1/8"

**STORAGE CONDITIONS:** Product should be stored in a clean, dry area at maximum temperature of 75 degrees Fahrenheit for up to 90 days. Shelf life is up to one year when protected from infestation. **Do not freeze.**

**RECOMMENDED COOK TIME:** 12-15 Minutes.

**REMARKS:** Wall thickness is measured using a point-to-point thickness gauge.

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## ENRICHED MACARONI PRODUCTS

<b>Nutritional Facts</b>			
Serving Size 2 oz. (56g)			
Servings Per Container About 160			
Amount Per Serving			
<b>Calories</b> 200	Calories from Fat 10		
% Daily Value*			
<b>Total Fat</b> 1g	<b>2%</b>		
Saturated Fat 0g	<b>0%</b>		
Trans Fat 0g			
<b>Cholesterol</b> 0mg	<b>0%</b>		
<b>Sodium</b> 0mg	<b>0%</b>		
<b>Total Carbohydrate</b> 41g	<b>14%</b>		
Dietary Fiber 2g	<b>7%</b>		
Sugars 2g			
<b>Protein</b> 7g			
Vitamin A 0%	Vitamin C 0%		
Calcium 0%	Iron 10%		
Thiamin 30%	Riboflavin 10%		
Niacin 15%	Folic Acid 30%		
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate	Less than	300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9	Carbohydrate 4	Protein 4	

## MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count .....	50,000 / g Maximum
Coliforms .....	100 / g Maximum
Coagulase Staphylococcus .....	10 / g Maximum
Yeast and Mold .....	100 / g Maximum
<i>E. coli</i> .....	None Detected
Salmonella .....	Negative

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## Product Information

### ENRICHED RUFFLED LASAGNE

<b>Product Code</b>	<b>5287-ZER</b>
<b>Net Weight</b>	<b>12 lb.</b>
<b>Gross Weight</b>	<b>15 lb.</b>
<b>Case Pack</b>	<b>12 x 16 oz cartons per case.</b>
<b>Case Cube</b>	<b>.948</b>
<b>Case Dimensions</b>	<b>12-13/16" x 11" x 11-5/8"</b>
<b>Case/Tier</b>	<b>12</b>
<b>Case/Pallet</b>	<b>48</b>

#### Physical Dimensions

<b>Length:</b>	<b>9.88" ± 0.50"</b>
<b>Width:</b>	<b>2.19" ± 0.063"</b>
<b>Body Thickness:</b>	<b>0.045" ± 0.002"</b>
<b>Curly Thickness:</b>	<b>0.056" ± 0.004"</b>

#### Ingredients

**Semolina (Wheat), Niacin, Ferrous Sulfate, Thiamin Mononitrate, Riboflavin, and Folic Acid.**

#### Storage Conditions

**Product should be stored in a clean, dry area between 60 and 85 degrees Fahrenheit. Shelf life is up to one year when protected from infestation. DO NOT FREEZE**

#### Recommended Cook Time

**10-12 Minutes**

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## Custom Pasta Products

### One Pound Lasagne Label

<b>Nutritional Facts</b>	
Serving Size 2 Pieces (50g)	
Servings Per Container About 10	
Amount Per Serving	
<b>Calories</b> 180	Calories from Fat 10
% Daily Value*	
<b>Total Fat</b> 1g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 38g	<b>13%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 2g	
<b>Protein</b> 6g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 10%
Thiamin 30%	• Riboflavin 10%
Niacin 15%	• Folic Acid 30%
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	28g 30g
Calories per gram:	
Fat 9	• Carbohydrate 4 • Protein 4

**INDREDIENTS:** Durum Semolina Flour (Wheat), Niacin, Iron (Ferrous Sulfate), Thiamin Mononitrate, Riboflavin, and Folic Acid.

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Custom Pasta Products

DATE: 7/15/2008

## PRODUCT SPECIFICATION

### 8201-000 ENRICHED DITALINI MACARONI

**INDREDIENTS:** Durum Semolina Flour (Wheat), Niacin, Iron (Ferrous Sulfate), Thiamin Mononitrate, Riboflavin, and Folic Acid.

**GENERAL:** All product shall be clean, properly dried, sound and free from foreign matter. Units shall retain their shape and be satisfactory in appearance and texture when cooked correctly.

Product shall be produced in accord with provisions of Federal Standards of Identity (Title 21 CFR, Part 139, Secs. 139.110 - 139.180) and Good Manufacturing Practice regulations and shall not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act.

**AVERAGE DIMENSIONS:** Length: 0.250"  $\pm$  0.125"  
Outer Diameter: 0.245"  $\pm$  0.025"  
Wall Thickness: 0.040"  $\pm$  0.004"

**MICROBIOLOGICAL:** See attached sheet.

**NUTRITIONAL INFORMATION:** See attached sheet.

**PACKAGING:** 20 lb. net corrugated container with poly liner stacked 8 block with 56 cases per pallet.  
Case Cube: .838  
Case Dimensions: 15-7/8" x 12-3/8" x 7-3/8"

**STORAGE CONDITIONS:** Product should be stored in a clean, dry area at maximum temperature of 75 degrees Fahrenheit for up to 90 days. Shelf life is up to one year when protected from infestation. **Do not freeze.**

**RECOMMENDED COOK TIME:** 7-10 Minutes.

**REMARKS:**

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## ENRICHED MACARONI PRODUCTS

<b>Nutritional Facts</b>	
Serving Size 2 oz. (56g)	
Servings Per Container About 160	
Amount Per Serving	
<b>Calories</b> 200	Calories from Fat 10
% Daily Value*	
<b>Total Fat</b> 1g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 41g	<b>14%</b>
Dietary Fiber 2g	<b>7%</b>
Sugars* 2g	
<b>Protein</b> 7g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 10%
Thiamin 30%	Riboflavin 10%
Niacin 15%	Folic Acid 30%
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,600
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

## MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count .....	50,000 / g Maximum
Coliforms .....	100 / g Maximum
Coagulase Staphylococcus .....	10 / g Maximum
Yeast and Mold .....	100 / g Maximum
<i>E. coli</i> .....	None Detected
Salmonella .....	Negative

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DATE: 7/15/2008

## PRODUCT SPECIFICATION

### 8039-000 ENRICHED CUT SPAGHETTI PATRIA LABEL

**INDREDIENTS:** Durum Semolina Flour (Wheat), Niacin, Iron (Ferrous Sulfate), Thiamin Mononitrate, Riboflavin, and Folic Acid.

**GENERAL:** All product shall be clean, properly dried, sound and free from foreign matter. Units shall retain their shape and be satisfactory in appearance and texture when cooked correctly.

Product shall be produced in accord with provisions of Federal Standards of Identity (Title 21 CFR, Part 139, Secs. 139.110 - 139.180) and Good Manufacturing Practice regulations and shall not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act.

**AVERAGE DIMENSIONS:** Length: 9.88" ± 0.50"  
Diameter: 0.070" ± 0.004"

**MICROBIOLOGICAL:** See attached sheet.

**NUTRITIONAL INFORMATION:** See attached sheet.

**PACKAGING:** 2 x 10 lb. net pillow pack in corrugated container stacked 16 block with 96 cases per pallet.  
Case Cube: .448  
Case Dimensions: 11-1/16" x 9-15/16" x 7"

**STORAGE CONDITIONS:** Product should be stored in a clean, dry area at maximum temperature of 75 degrees Fahrenheit for up to 90 days. Shelf life is up to one year when protected from infestation. **Do not freeze.**

**RECOMMENDED COOK TIME:** 8-11 Minutes.

**REMARKS:**

**A. Zerega's Sons, Inc.**

20-01 Broadway, P.O. Box 241, Fair Lawn, NJ 07410 (201) 797-1400, (212) 244-7534 Fax 201-797-0148

# Zerega

Since 1848

## Custom Pasta Products

### ENRICHED MACARONI PRODUCTS

<b>Nutritional Facts</b>	
Serving Size 2 oz. (56g) Servings Per Container About 160	
<b>Amount Per Serving</b>	
<b>Calories</b> 200	Calories from Fat 10
% Daily Value*	
<b>Total Fat</b> 1g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 41g	<b>14%</b>
Dietary Fiber 2g	<b>7%</b>
Sugars 2g	
<b>Protein</b> 7g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 10%
Thiamin 30%	• Riboflavin 10%
Niacin 15%	• Folic Acid 30%
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on Your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat. Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

### MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count .....	50,000 / g Maximum
Coliforms .....	100 / g Maximum
Coagulase Staphylococcus .....	10 / g Maximum
Yeast and Mold .....	100 / g Maximum
<i>E. coli</i> .....	None Detected
Salmonella .....	Negative

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## Custom Pasta Products

### PRODUCT SPECIFICATION

DATE: 07/15/2008

#### 9481-000 ENRICHED LARGE ABC'S MACARONI

**INDREDIENTS:** Durum Semolina Flour (Wheat), Niacin, Iron (Ferrous Sulfate), Thiamin Mononitrate, Riboflavin, and Folic Acid.

**GENERAL:** All product shall be clean, properly dried, sound and free from foreign matter. Units shall retain their shape and be satisfactory in appearance and texture when cooked correctly.

Product shall be produced in accord with provisions of Federal Standards of Identity (Title 21 CFR, Part 139, Secs. 139.110 - 139.180) and Good Manufacturing Practice regulations and shall not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act.

**AVERAGE DIMENSIONS:**

Height:	0.320" ± 0.015"
Width:	0.240" Approx.
*Depth (Thickness):	0.10" ± 0.015"
Wall Thickness:	0.066" ± 0.003"

**MICROBIOLOGICAL:** See attached sheet.

**NUTRITIONAL INFORMATION:** See attached sheet.

**PACKAGING:** 20 lb. net corrugated container with poly liner.

**STORAGE CONDITIONS:** Product should be stored in a clean, dry area at maximum temperature of 75 degrees Fahrenheit for up to 90 days. Shelf life is up to one year when protected from infestation. **Do not freeze.**

**REMARKS:** \*Depth (Thickness) is extruded Length.

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Custom Pasta Products

## ENRICHED MACARONI PRODUCTS

<b>Nutritional Facts</b>	
Serving Size 2 oz. (56g)	
Servings Per Container About 160	
Amount Per Serving	
<b>Calories</b> 200	Calories from Fat 10
% Daily Value*	
<b>Total Fat</b> 1g	<b>2%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 41g	<b>14%</b>
Dietary Fiber 2g	7%
Sugars 2g	
<b>Protein</b> 7g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 10%
Thiamin 30%	Riboflavin 10%
Niacin 15%	Folic Acid 30%
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

## MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count .....	50,000 / g Maximum
Coliforms .....	100 / g Maximum
Coagulase Staphylococcus .....	10 / g Maximum
Yeast and Mold .....	100 / g Maximum
<i>E. coli</i> .....	None Detected
Salmonella .....	Negative

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Custom Pasta Products

DATE: 7/15/2008

## PRODUCT SPECIFICATION

### 9722-000 10" ENRICHED TAGLIARINI/FETTUCCHINE

**INGREDIENTS:** Durum Semolina (Wheat), Niacin, Ferrous Sulfate, Thiamin Mononitrate, Riboflavin, and Folic Acid

**GENERAL:** All product shall be clean, properly dried, sound and free from foreign matter. Units shall retain their shape and be satisfactory in appearance and texture when cooked correctly.

Product shall be produced in accord with provisions of Federal Standards of Identity (Title 21 CFR, Part 139, Secs. 139.110 - 139.180) and Good Manufacturing Practice regulations and shall not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act.

<b>AVERAGE DIMENSIONS:</b>	<b>Length</b>	9.88 "	±	0.50 "
	<b>Width</b>	0.125 "	±	0.014 "
	<b>Thickness/Curl</b>	0.040 "	±	0.003 "

**MICROBIOLOGICAL:** See attached sheet.

**NUTRITIONAL INFORMATION:** See attached sheet.

**PACKAGING:** 2 x 10 lb. pillow pack in corrugated container stacked 16 block with 96 cases per pallet.

**RECOMMENDED COOK TIME:** 7-9 Minutes

**STORAGE CONDITIONS:** Product should be stored in a clean, dry area at maximum temperature of 75 degrees Fahrenheit for up to 90 days. Shelf life is up to one year when protected from infestation. **Do not freeze.**

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Custom Pasta Products

## ENRICHED MACARONI PRODUCTS

<b>Nutritional Facts</b>	
Serving Size 2 oz. (56g)	
Servings Per Container About 160	
Amount Per Serving	
<b>Calories</b> 200	Calories from Fat 10
% Daily Value*	
<b>Total Fat</b> 1g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 41g	<b>14%</b>
Dietary Fiber 2g	<b>7%</b>
Sugars 2g	
<b>Protein</b> 7g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 10%
Thiamin 30%	• Riboflavin 10%
Niacin 15%	• Folic Acid 30%
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on Your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	• Carbohydrate 4 • Protein 4

## MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count .....	50,000 / g Maximum
Coliforms .....	100 / g Maximum
Coagulase Staphylococcus .....	10 / g Maximum
Yeast and Mold .....	100 / g Maximum
<i>E. coli</i> .....	None Detected
Salmonella .....	Negative

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## Custom Pasta Products

DATE: 07/15/2008

### PRODUCT SPECIFICATION

#### 3039-PAT ENRICHED MEDIUM EGG NOODLES PATRIA LABEL

**INGREDIENTS:** Durum Semolina Flour (Wheat), Egg Yolks or Eggs, Niacin, Iron (Ferrous Sulfate), Thiamin Mononitrate, Riboflavin, and Folic Acid.

**GENERAL:** All product shall be clean, properly dried, sound and free from foreign matter. Units shall retain their shape and be satisfactory in appearance and texture when cooked correctly.

Product shall be produced in accord with provisions of Federal Standards of Identity (Title 21 CFR, Part 139, Secs. 139.110 - 139.180) and Good Manufacturing Practice regulations and shall not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act.

**AVERAGE DIMENSIONS:**

<b>Length:</b>	2.25" ± 0.50"
<b>Width:</b>	0.25" (Approx)
<b>Thickness (edge):</b>	0.035" ± 0.004"

**MICROBIOLOGICAL:** See attached sheet.

**NUTRITIONAL INFORMATION:** See attached sheet.

**PACKAGING:** 2 x 5 lb. net pillow pack in corrugated container stacked 8 block with 56 cases per pallet.  
Case Cube: 1.168  
Case Dimensions: 17-7/8" x 12-3/8" x 9-1/8"

**STORAGE CONDITIONS:** Product should be stored in a clean, dry area at maximum temperature of 75 degrees Fahrenheit for up to 90 days. Shelf life is up to one year when protected from infestation. **Do not freeze.**

**RECOMMENDED COOK TIME:** 4-6 Minutes.

**REMARKS:**

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## Custom Pasta Products

### ENRICHED EGG NOODLE PRODUCTS

<b>Nutritional Facts</b>	
Serving Size 2 oz. (56g) Servings Per Container About 80	
<b>Amount Per Serving</b>	
<b>Calories 210</b>	Calories from Fat 25
<b>% Daily Value*</b>	
<b>Total Fat 2.5g</b>	<b>4%</b>
Saturated Fat 0.5g	3%
Trans Fat 0g	
<b>Cholesterol 60mg</b>	<b>21%</b>
<b>Sodium 20mg</b>	<b>1%</b>
<b>Total Carbohydrate 39g</b>	<b>13%</b>
Dietary Fiber 2g	8%
Sugars 2g	
<b>Protein 8g</b>	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 10%
Thiamin 30%	• Riboflavin 10%
Niacin 15%	• Folic Acid 30%
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on Your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

### MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count .....	50,000 / g Maximum
Coliforms .....	100 / g Maximum
Coagulase Staphylococcus .....	10 / g Maximum
Yeast and Mold .....	100 / g Maximum
<i>E. coli</i> .....	None Detected
Salmonella .....	Negative

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# Zerega

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Custom Pasta Products

DATE: 7/15/2008

## PRODUCT SPECIFICATION

### 8135-COL ENRICHED SMALL MACARONI SPIRALS (ROTINI)

**INDREDIENTS:** Durum Semolina Flour (Wheat), Niacin, Iron (Ferrous Sulfate), Thiamin Mononitrate, Riboflavin, and Folic Acid.

**GENERAL:** All product shall be clean, properly dried, sound and free from foreign matter. Units shall retain their shape and be satisfactory in appearance and texture when cooked correctly.

Product shall be produced in accord with provisions of Federal Standards of Identity (Title 21 CFR, Part 139, Secs. 139.110 - 139.180) and Good Manufacturing Practice regulations and shall not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act.

**AVERAGE DIMENSIONS:**

<b>Length:</b>	1.50" ± 0.25"
<b>Width:</b>	0.365" ± 0.015"
<b>Thickness (edge):</b>	0.050" ± 0.004"

**MICROBIOLOGICAL:** See attached sheet.

**NUTRITIONAL INFORMATION:** See attached sheet.

**PACKAGING:** 2 x 10 lb. net pillow pack in corrugated container stacked 8 block with 56 cases per pallet.  
Case Cube: 1.168  
Case Dimensions: 17-7/8" x 12-3/8" x 9-1/8"

**STORAGE CONDITIONS:** Product should be stored in a clean, dry area at maximum temperature of 75 degrees Fahrenheit for up to 90 days. Shelf life is up to one year when protected from infestation. **Do not freeze.**

**RECOMMENDED COOK TIME:** 12-15 Minutes.

**REMARKS:**

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## Custom Pasta Products

### ENRICHED MACARONI PRODUCTS

<b>Nutritional Facts</b>	
Serving Size 2 oz. (56g)	
Servings Per Container About 160	
Amount Per Serving	
<b>Calories</b> 200	Calories from Fat 10
% Daily Value*	
<b>Total Fat</b> 1g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 41g	<b>14%</b>
Dietary Fiber 2g	<b>7%</b>
Sugars 2g	
<b>Protein</b> 7g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 10%
Thiamin 30%	• Riboflavin 10%
Niacin 15%	• Folic Acid 30%
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,600
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	• Carbohydrate 4 • Protein 4

### MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count .....	50,000 / g Maximum
Coliforms .....	100 / g Maximum
Coagulase Staphylococcus .....	10 / g Maximum
Yeast and Mold .....	100 / g Maximum
<i>E. coli</i> .....	None Detected
Salmonella .....	Negative

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